BLAKESLEE

Durability

Efficiency

Flexibility

Performance

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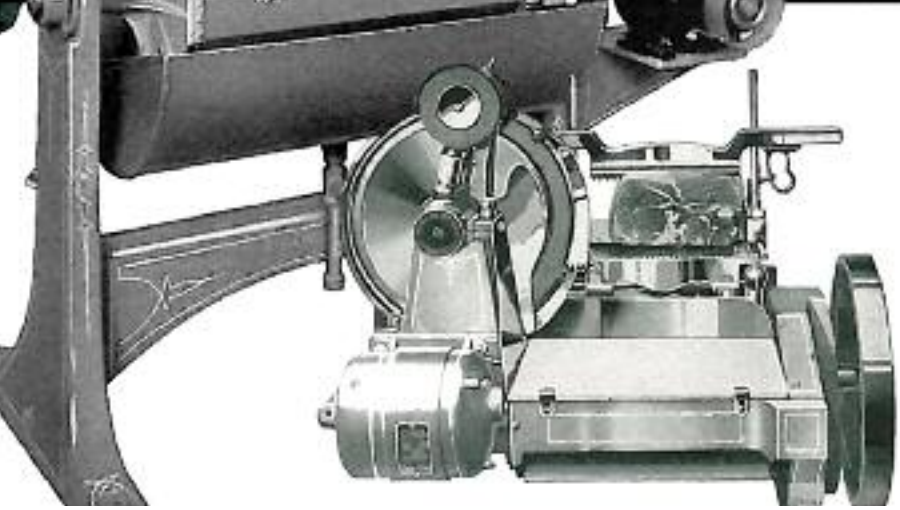
Blakeslee

COMMERCIAL DISHWASHING & KITCHEN EQUIPMENT... SINCE 1880.



Prior to 1880, hand dish and pot washing was the only option for the roadhouses, hotels and restaurants of the day. In 1880, George S. Blakeslee began work on the first mechanical dish washing machine and became the founding father of the commercial dish machine industry. It took George almost 15 years to perfect his first commercial machine, but with the sixth model he went into production and began selling dishwashers to larger restaurant operators. Each machine was hand built by skilled craftsmen. Blakeslee still has the same devotion to kitchen innovation.

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Glasswashers

Always have plenty of sparkling clean glasses at hand, with a Blakeslee rotary-type glasswasher. Designed and manufactured to the highest performance and reliability standards, compare these standard features and capabilities:

Blakeslee Durability…

Blakeslee Model G-2000-F Glass Washers are designed and manufactured to the same exacting standards as our world-famous dish machines, with:

- All stainless steel construction for durability and long life.
- Double wall construction for quieter operation.
- Gauges that are mounted through the door, away from rising steam.
- Separate heavy duty pumps for detergent, sanitizer and rinse aid.
- Durable all stainless-steel-sprocket drive.
- Three layers of scrap screens for extra pump and drain protection.

Blakeslee Cleaning Performance…

The Blakeslee Model G-2000-F Glass Washer outperforms hand washing and other glass washers, with:

- A 3-minute Wash-Sanitize-Rinse Cycle
- 1000 glasses-per hour continuous cleaning capacity.
- A non-abrasive rotary conveyor that won't mar glass rims.
- Heavy duty, full width ice and scrap tray with internal drain.
- 140° F recirculated hot water wash, with upper and lower stainless steel spray boxes.
- Adjustable liquid Sanitizer and Rinse chemical feed pumps.

Blakeslee Safety & Ease of Use…

A Blakeslee Model G-2000-F Glass Washer can take some of the pressure off busy bartenders and wait staff, with:

- Fully automatic operation when a glass is placed on the rotary conveyor.
- Large removable stainless catch basket in the Scrap Tray.
- Convenient front mounted power-ON switch, pressure gauge, wash and rinse thermometers.
- Hinged front access door for fast and easy cleaning agent bottle change.
- A low detergent audio warning alarm.

Model Number	Model Description:	KW Power
G-2000-F	Glass Washer	3-kw

Are you a high volume operation...without much space for a dishwashing machine? Compact Blakeslee undercounter dishwashers are designed to do more...in less space. Compare these standard features and capabilities:

Blakeslee Durability...

- All stainless steel construction for durability and long life.
- Exclusive [I.R.S.] built-in all stainless steel water recirculation system
- Heavy-duty spring counterbalanced door
- A stainless steel door gasket that never needs replacing
- Gauges mounted below the door, away from rising steam

Blakeslee Cleaning Performance...

- A 105 second wash cycle and 12 second final rinse, for 30 rack- per-hour capacity
- 180 gallons-per-minute of recycled water washing power
- Separate, precision-engineered wash and rinse spray arms
- Powerful 1-1/2 horsepower totally enclosed fan cooled motor

Blakeslee Safety & Ease of Use...

- Door interlock safety switch stops operation when door is opened
- Dual pressure gauge, plus wash and final rinse thermometers
- Wash and rinse spray arms/nozzles are easily removed for cleaning

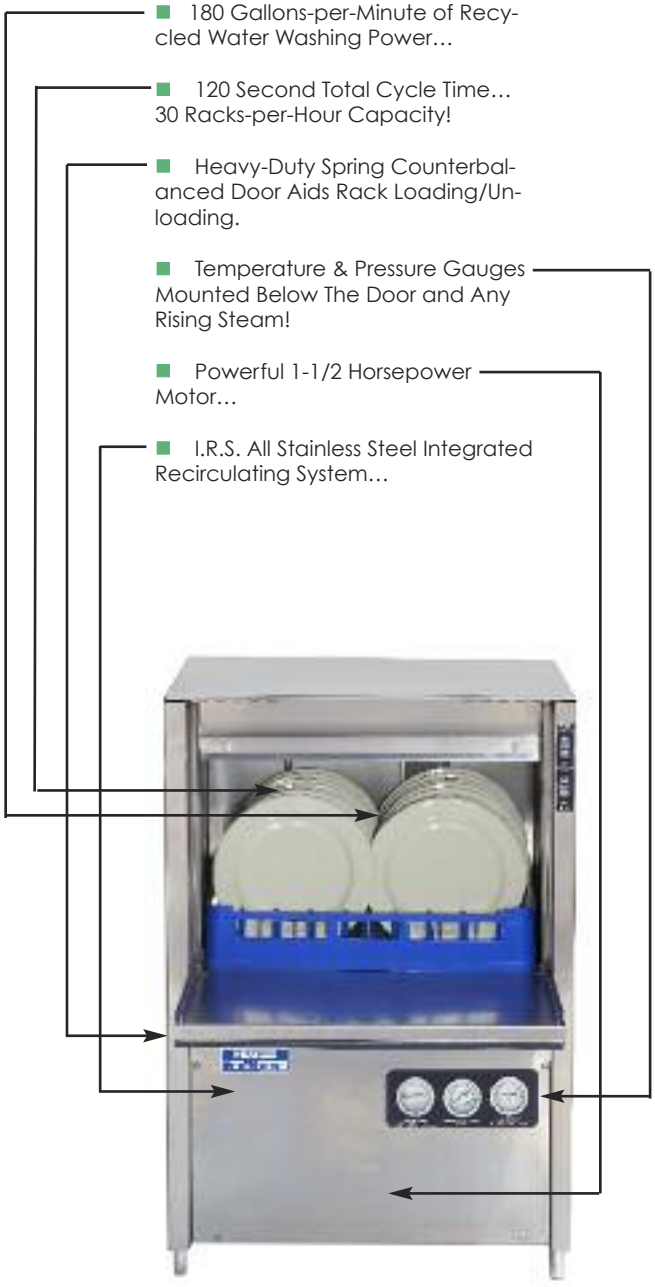
Blakeslee Design Flexibility...

Blakeslee Undercounter Dishwashers are compact and designed to fit the space and layout constraints of a small dishroom, prep or work area. Models are available:

- For high temperature sanitizing or chemical/low-temp operation
- With or without a built-in electric water booster heater
- With: Standard, 6" taller or 12" taller compartment heights

Additional Options include:

- A pump drain
- Stainless steel back panel
- Delivery without panels, for build-in applications


180 Gallons-per-Minute of Recycled Water Washing Power...
120 Second Total Cycle Time... 30 Racks-per-Hour Capacity!
Heavy-Duty Spring Counterbalanced Door Aids Rack Loading/Unloading.
Temperature & Pressure Gauges Mounted Below The Door and Any Rising Steam!
Powerful 1-1/2 Horsepower Motor...
I.R.S. All Stainless Steel Integrated Recirculating System...

Model Number	Model Description:	KW Power
UC-21A	Elect. Tank Heater, No Booster	1.5-kW
UC-21B	With Built-In Booster Heater	9.0-kW
UC-21C*	Low-Temp Chemical	1.5-kW
UC-21TB	6" Taller, w/Booster Heater	9.0-kW
UC-21XTB	12" Taller, w/Booster Heater	9.0-kW

* Represents: Includes Chemical Dispenser.

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Door-Type Dishwashers

The Ultimate Cleaning Machines!

Standard Features

- Auto Fill
- Automatic Liquid Level Control

Optional Features At No Extra Cost

- Door Cycle Switch or Manual Push-to-Start
- Wash Cycle Time Selector for 1, 2, 4, or 6 Minute Wash

Model Number	Type	Width	Front to Back	Height*	Racks per Hour
D-8	Single, Door-Type	26-3/16" (665 mm)	26-3/16" (665 mm)	58" (1470 mm)	55
D-8T	Tall, Single, Door-Type	26-3/16" (665 mm)	26-3/16" (665 mm)	68" (1727 mm)	55
Double D-8	Two Tank Door-Type	52-1/4" (1327 mm)	26-3/16" (665 mm)	58" (1470 mm)	110

D-8 – Single Door Model • D-8T – Tall Single Door Model • Double D-8 – Two Rack Model

Door-Type Dishwashers

Durability - Efficiency - Performance - Ease Of Use - Flexibility

COMMERCIAL DISHWASHING & KITCHEN EQUIPMENT... SINCE 1880.

Blakeslee invented the first commercial dishwashers, so it is no surprise that we lead the industry with popular door-type dish machines that are more durable, energy and water efficient, easier to use and just more productive... by design!

Blakeslee Durability...
Blakeslee dishwashers are designed and manufactured to the highest performance and reliability standards, with the best materials available, by skilled craftsmen proud of our heritage of innovation and quality! Compare these standard construction features:

- Two heavy-duty springs counter balance the door on D-8 models. Four are used on the Double D-8 model.
- Our own stainless steel high pressure and volume wash pump
- An all stainless steel tank and hood
- Our stainless steel welded frame and oversize legs provide tank stability and extra strength.
- Two heavy-duty lift-out scrap screens are mounted over the tank.
- We keep it simple with an easy-to-remove manual drain valve.

Blakeslee Efficiency...
Blakeslee door-type dishwashers are designed to be energy and water efficient.

- The Double D-8 model can be ordered with a single tank switch for cleaning a single rack.
- When steam is available, steam injection or steam coil heated tanks can be specified to reduce water-heating costs.
- The D-8 can also be used as a chemical sanitizing, low temperature machine.

Blakeslee Performance...
Dishmachines must clean and sanitize all dishes and glassware, while handling peak load requirements. Blakeslee door-type dishwashers outperform competitive models, with:

- Optional Cycle Time Selector allows you to match wash time to soil conditions.
- Separate, precision-engineered wash and rinse spray arms ensure thorough clean-ing and sanitation.
- Auto-Fill, automatic liquid level control and door cycle switch or manual push-button start now standard.
- Spring assisted door makes loading and unloading fast and easy.

Blakeslee Ease of Use...
Safety and better working conditions are key to employee efficiency and reducing staff turnover. Blakeslee Door-Type Dishwashers are easier to load, unload, clean and maintain.

- Dual-spring counterbalanced lift-up door is easy to open and close.
- Four-sided lift-up door vents steam to the rear of unit, away from operator.
- Lower wash and rinse spray arms and upper wash arms are easy to remove for cleaning.
- A safety cut-off switch stops the wash or rinse cycle when door is opened.
- Integrated temperature gauge and control panel are flush-mounted just below the door front.

Blakeslee Design Flexibility...
Blakeslee Door-Type Dish Machines are compact and designed to fit the space and layout constraints of any dishroom.

- Four-sided lift-up door and changeable rack guide allows straight through or corner operation.
- D-8 Models can be specified for heat sanitizing or chemical/low-temp operation.
- Choice of electric, gas or steam [coil or injection] Tank Heating.
- The D-8T Model is only 10" taller and can be used as a pot/pan washer.
- Two tank DD-8 models provide twice the rack capacity, for less than the cost of rack-type machines.

Available OPTIONS include:

- Built in electric or steam heated Water Booster Heater (D-8) or free standing Booster Heater [Double D-8 Model]
- Single point plumbing connections [Double D-8 Model]
- Tank switch to operate tanks independently [Double D-8 Model]

■ **One Piece Four-Sided Lift-Up Door With Top...** Allows straight through or corner use and vents steam to rear of unit when opened!

■ **Wrap-Around Handle & Two Heavy Springs...** Makes opening and closing easy!

■ **Separate Top & Bottom Wash & Rinse Spray Systems...** Designed for effective cleaning and sanitation of dishware!

■ **Flush-Mounted Control Panel...** Front-mounted controls provide easy access and maintain compact unit footprint.

■ **All Stainless Steel High Pressure Pump...** Provides years of trouble-free service!

■ **Welded Stainless Steel Main Frame...** Resists corrosion in damp dishrooms and provides years of trouble-free service!

■ **Optional Built In Water Booster Heater...**

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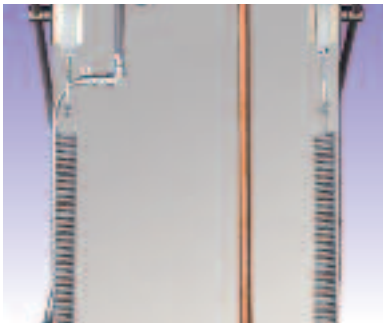
■ **Double D-8 Lift-Up Door With Top…**
Counterbalanced with four heavy-duty springs...

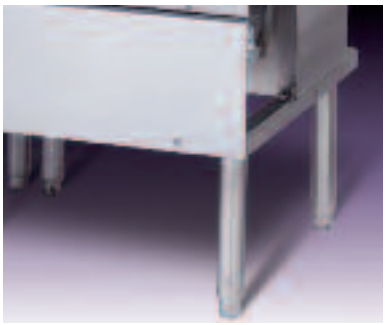
■ **Two Independent Tanks, Pumps & Wash Systems…**



Two heavy springs on the back of the unit counterbalance the easy-lift four-sided door.

Simple controls are water resistant and flush mounted on unit front.

Separate Wash and Rinse Arms are designed for optimum cleaning and sanitation.



All stainless steel welded frame construction for durability, with oversize stainless legs…

" Tall" Model D-8T Can Double As A Pot Washer!

Need to regularly clean large stockpots or 18"x 26" sheet pans? Specify a Blakeslee Model D-8T. The upper section of this unit is 10" taller than our standard D-8 model and capable of holding and cleaning large pots and 18"x 26" bake or sheet pans. (For continuous or heavy duty pot and pan washing, see Blakeslee FL. and PT Series Pot and Utensil Washers.)

Blakeslee Design Assistance, Project Support... AND Post-Sale Service!
Blakeslee's team of in-house customer care specialists, project design engineers and manufacturer's representatives can assist you with model selection. Trained Blakeslee service technicians, backed by factory technical support teams, are available to help install and repair all Blakeslee dish machines. Blakeslee is: Small enough to respond...BIG enough to perform!

- **D-8T Tall Model** is 68" high with door closed and requires 86" of clearance when door is open.
- **D-8T Wash Compartment** will hold 18" x 26" bake pans.
- **Optional Built-In Water Booster Heater**

Model Number	Type	Width	Front to Back	Height*	Racks per Hour
D-8	Single, Door-Type	26-3/16" (665 mm)	26-3/16" (665 mm)	58" (1470 mm)	55
D-8T	Tall, Single, Door-Type	26-3/16" (665 mm)	26-3/16" (665 mm)	68" (1727 mm)	55
Double D-8	Two Tank Door-Type	52-1/4" (1327 mm)	26-3/16" (665 mm)	58" (1470 mm)	110

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The Ultimate Cleaning Machines!

Single Tank
Single Tank with Pre-Wash
Two Tank

Two Tank with Pre-Wash
Three Tank
Rack-A-Round Systems

Rack-Type Dishwashers

Durability - Efficiency - Performance - Ease Of Use - Flexibility

COMMERCIAL DISHWASHING & KITCHEN EQUIPMENT... SINCE 1880.

Blakeslee invented the first commercial dishwashers, so it is no surprise that we lead the industry with rack dish machine designs that are more durable, energy and water efficient, easier to use and just more productive...by design!

Blakeslee Durability...
Blakeslee dishwashers are designed and manufactured in America's Heartland to the highest performance and reliability standards, with the best materials available, by skilled craftsmen proud of our heritage of innovation and quality! Compare these standard construction features:

- A patented Integrated Recirculating System [I.R.S.] eliminates external pumps, risers and plumbing, and the maintenance that comes with them.
- We manufacture our own self-draining stainless steel one-piece pump-manifolds, with stainless impellers.
- One piece welded spray pipes and spray boxes won't clog or need replacement
- An all stainless steel main frame provides tank stability and extra strength.
- The maintenance-free all-stainless dual pawl drive is designed to resist any jam, without damage.
- Slide-out, heavy-duty sectional scrap screens cover each tank.

Blakeslee Efficiency...

- Optional energy savings controls automatically stops pump when machine is not in use.
- "Economizer" rack sensor system reduces rinse water usage
- When steam is available, steam injection or steam coil heated models can be specified to reduce water-heating costs.

Blakeslee Performance...
Dishmachines need to clean and sanitize all dishes and glassware, while handling peak load requirements. Blakeslee rack-type dishwashers outperform competitive models, with:

- Upper spray pipes and lower "Sani-Stream" spray boxes deliver torrential spray volume and complete coverage, for more effective cleaning action

Blakeslee Ease of Use...
Safety and better working conditions are key to employee efficiency and reducing staff turnover. Blakeslee Rack-Type Dish-washers are easier to load, unload, clean and maintain.

- Our lower 57½" overall unit height doesn't block the view and is easier to clean.
- 30" wide doors provide easy access for tank cleaning
- Upper spray manifolds and lower spray boxes are easy to remove for cleaning.
- Safety cut-off switches are provided on all doors.
- Stainless steel Control Panel Enclosure is mounted at eye-level, above unit.

One piece lower spray box and upper manifolds have no loose parts and are easy to remove for cleaning.

Top and bottom mounted water jets provide torrential cleaning & rinse action.

All stainless steel frame construction for durability and bolt-on stainless legs for installation flexibly.

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Blakeslee Design Flexibility…
A Blakeslee Rack-Type Dishwashing System can be designed to fit the space, layout and structural constraints of any dishroom. They can be sized to meet your peak demand for clean ware, with:

- One, two or three tank models, plus Pre-wash combinations
- Multiple modular tank sizes [lengths] to match dishroom space, dish capacity and budget requirements [See Model/Sizing Guide,]
- Choice of electric, gas or steam [coil or injection] Tank Heating;

Available OPTIONS include:

- An electric machine-mounted or steam heated Water Booster Heater.
- Single point utility connections to speed and simplify installation.
- Power side loaders and unloaders.

Standard Blakeslee unit design provides flexibility with:

- Modular tank design to fit any space, any need and any budget.
- 34" work height allows end or side mounting of 34" high dish tables on Load and Unload side.

■ **Lower 57.5" Overall Unit Height…**
For easy unit cleaning, plus an unobstructed view in the dishroom!

■ **Optional Machine Mounted Electric Water Booster Heater.**

■ **All Stainless Steel Main Frame…**
Re-sists corrosion in damp dishrooms and provides years of trouble-free service!

Durability - Efficiency - Performance - Ease Of Use - Flexibility

COMMERCIAL DISHWASHING & KITCHEN EQUIPMENT... SINCE 1880.

■ **Large 30" wide lift-up/off tank doors provide easy access for tank and component cleaning.**

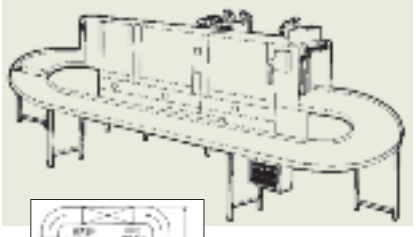
■ **Final Rinse Economizer...**
Only activates Final Rinse Spray when racks are present!

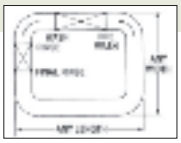
■ **Stainless Steel Dual-Pawl Drive...**
Designed to eliminate jams and protect the conveyor drive!

■ **Patented I.R.S. Distribution Sys-tem...**
All recirculated water systems are "pumpless" and integrated into the tank module.

Custom Rack-A-Round Dishwashing Systems...
Blakeslee Rack-A-Round Systems integrate our modular rack-type sections in a continuous, closed loop configuration that can be designed as a compact oval, a square, a rectangle, even a triangle. Any of these conveyor configurations provide more rack staging area or can be used to separate loading areas, unloading areas and machine location in different rooms. If multi-tank warewashers are too long for a single side, Pre-Wash, Wash or Rinse Modules can be positioned on different sides. (See example in diagram.) We can help you design a Rack-A-Round System that is ideal for you!

Blakeslee Design Assistance, Project Support... AND Post-Sale Service!
Blakeslee's team of in-house customer care specialists, project design engineers and manufacturer's representatives can assist you with system sizing and model selection. Trained Blakeslee service technicians, backed by factory technical support teams, are available to help install and repair all Blakeslee dish machines. Blakeslee is: Small enough to respond...BIG enough to perform!





Blakeslee Rack-Type Model & Sizing Guide:

2" and 4" Tank Extensions are available to fit or match an existing unit or specification.

Model Number	Number & Type of Tank Modules	Total Tank Length*	Wash Tank Capacity	Racks per Hour
R-L-40	Single [Wash]	40"	23.6 gallons	198
R-M-50	Single [Wash]	50"	28.5 gallons	198
R-PL-64	Single [Wash], w/Pre-Wash	64"	23.6 gallons	198
R-PM-74	Single [Wash], w/Pre-Wash	74"	28.5 gallons	198
R-CC-64	Two Tanks: Wash & Rinse	64"	19.2 gallons	255
R-EE-72	Two Tanks: Wash & Rinse	72"	21.6 gallons	255
R-LL-80	Two Tanks: Wash & Rinse	80"	23.6 gallons	255
R-MM-100	Two Tanks: Wash & Rinse	100"	28.5 gallons	255
R-PCC-88	Two [Wash & Rinse], w/Pre-Wash	88"	19.2 gallons	255
R-PEE-96	Two [Wash & Rinse], w/Pre-Wash	96"	21.6 gallons	255
R-PLL-104	Two [Wash & Rinse], w/Pre-Wash	104"	23.6 gallons	255
R-PMM-124	Two [Wash & Rinse], w/Pre-Wash	124"	28.5 gallons	255
R-EEE-108	Three Tanks: Pre-Wash, Wash & Rinse	108"	21.6 gallons	255
R-LLL-120	Three Tanks: Pre-Wash, Wash & Rinse	120"	23.6 gallons	255
R-MMM-150	Three Tanks: Pre-Wash, Wash & Rinse	150"	28.5 gallons	255

***Without soiled or clean side dish tables.**

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Flight-Type Dishwashers

Single Tank
Single Tank with Pre-Wash
Two TankTwo Tank with Pre-Wash
Three TankFlight-A-Round Systems

Blakeslee invented the "rackless" flight-type dishwasher and continues to lead the industry with continuous conveyor dishwashers that are more durable, energy and water efficient, easier to use and just more productive…by design!

Blakeslee Durability…

Blakeslee dishwashers are designed and manufactured in America's Heartland to the highest quality, performance and reliability standards, using the best materials available, by skilled craftsmen proud of our heritage of innovation and quality!

- We use ½" diameter stainless steel conveyor rods…the strongest in the industry!
- We use stainless steel conveyor rollers…not plastic!
- There are no protruding belt link posts on our conveyor, which eliminates broken links.
- A patented Integrated Recirculating System [I.R.S.] eliminates external pumps, risers and plumbing.
- One piece welded spray pipes and spray boxes won't clog or need replacement.
- An all stainless steel main frame provides tank stability and extra strength.
- The maintenance-free all-stainless conveyor drive has a built-in safety switch.
- Slide-out, heavy-duty sectional scrap screens cover each tank.

Blakeslee Efficiency…

- Economizer sensor reduces rinse water usage.
- An overflow fills the Pre-Wash Tank from the Wash Tank.
- Optional energy saving controls automatically stops pumps and conveyor when machine is not in use.
- When steam is available, steam injection or steam coil heated models can be specified to reduce water-heating costs.

Blakeslee Performance…

Dishmachines need to clean and sanitize all dishes and glassware, while handling peak load requirements. Blakeslee fliight-type dishwashers outperform competitive models, with:

- An exclusive "underslung" conveyor link design that lowers the belt height.
- Our "underslung" link design allows direct loading of dishes/plates, trays, bake pans, cups and glass, plus easy rack loading. No lifting!
- Upper spray pipes and lower "Sani-Stream" spray boxes deliver torrential spray volume and complete coverage, for more effective cleaning action

Blakeslee Ease of Use…

Employee safety and better working conditions are key to employee efficiency and reducing staff turnover. Blakeslee Flight-Type Dishwashers are easier to load, unload, clean and maintain.

■ **Underslung Links…**
A Blakeslee Exclusive. Speeds dish loading, allows rack placement anywhere, reduces ware breakage and positions plates closer to the lower spray manifolds!

- 57.5H" overall unit height doesn't block the view and is easier to clean.
- 34" belt height allows dish tables to lip-in anywhere.

- Unique underslung belt link design allows no-lifting, slide-on of dish racks
- 30" wide doors provide easy access for tank cleaning
- Easy to remove and clean upper spray manifolds and lower spray boxes

COMMERCIAL DISHWASHING & KITCHEN EQUIPMENT... SINCE 1880.

■ **NEW 110-Volt Control Circuit...**
is safer and more dependable!

■ **Patented I.R.S. Distribution System...**
All recirculated water systems are "pump-less "and mounted inside the cabinet.

■ **All Stainless Steel Main Frame...**
Resists corrosion in damp dishrooms and provides years of trouble-free service!

■ **NO-Incline Conveyor Design...**
Conveyor- link design eliminates inclined belt entry/exit, allowing easy slide-on rack loading!

■ **Heavy 1/2" Diameter Conveyor Support Rods...**
Minimize conveyor deflection and resist hard use, even standing on the belt!

■ **Lower 57.5 "Overall Unit Height...**
For easy unit cleaning, plus an unobstructed view in the dishroom!

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Flat, “no-incline” belt design reduces unit height,simplifies and speeds ware loading.

One piece lower spray box and upper manifolds have no loose parts and are easy to remove for cleaning.

Large 30’’wide lift-up/off tank doors provide easy access for tank and component cleaning

Top and bottom mounted water jets provide torrential cleaning & rinse action.

Flight-Type Dishwashers

Durability - Efficiency - Performance - Ease Of Use - Flexibility

COMMERCIAL DISHWASHING & KITCHEN EQUIPMENT... SINCE 1880.

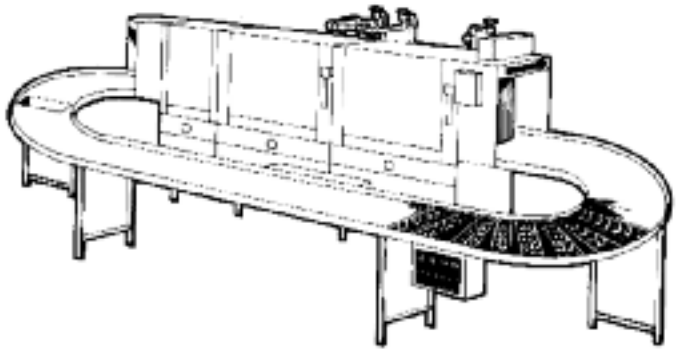
Blakeslee Modular Design Flexibility…
The Blakeslee Flight-Type Dishwashing Systems are modular and can be designed to fit the space, layout and structural constraints of any dishroom. They can be sized to meet your peak demand for clean ware, with:

- One, two or three tank models, plus pre-wash combinations;
- Standard 20" belt or a 30" extra-wide belt;
- Modular tank sizes [lengths] to match disproof space, dish capacity and your budget;
- Standard 2' 6" or 4' Load Section or custom lengths;
- Standard 4' or 6' Unload Section or custom lengths.
- Choice of electric, gas or steam [coil or injection] Tank Heating; and
- Custom Flight-A-Round Systems [See below].

Available OPTIONS include:
- A machine mounted electric or steam heated Water Booster Heater
- Single point utility connections to speed and simplify installation
- An integrated, top mounted Blower/Dryer

Blakeslee Design Assistance, Project Support… AND Post-Sale Service!
Blakeslee's team of in-house customer care specialists, project design engineers and manufacturer's representatives can assist you with system sizing and model selection. Trained Blakeslee service technicians, backed by factory technical support teams, are available to help install and repair all Blakeslee dish machines. Blakeslee is: Small enough to respond… BIG enough to perform!

Custom Flight-A-Round Dishwashing Systems…
Blakeslee Flight-A-Round Systems integrate our modular flight-type sections in a continuous, closed loop configuration that can be designed as a compact oval, square, rectangle or even a triangle. These conveyor configurations provide more dishware loading and unloading area or can be used to separate loading areas, unloading areas and machine location in different rooms. If multi-tank warewashers are too long for a single side, our Pre-Wash, Wash or Rinse Modules can be positioned on different sides. Only Blakeslee offers both 20" wide (F Series) and 30" extra-wide (XF Series) systems! We can help you design a Flight-A-Round System that is ideal for you!



Model Number	Number & Type of Tank Modules	Total Tank Length*	F Series 20" Wide Belt[Dishes/Hour]	XF Series 30" Wide Belt[Dishes/Hour]
F/XF-PL-64	Single [Wash], w/ Pre-Wash	64"	6010	8220
F/XF-PM-74	Single [Wash], w/ Pre-Wash	74"	6010	8220
F/XF-EE-72	Two Tanks: Wash & Rinse	72"	7200	10,800
F/XF -LL-80	Two Tanks: Wash & Rinse	80"	9066	13,900
F/XF -MM-100	Two Tanks: Wash & Rinse	100"	9066	13,900
F/XF-PEE-96	Two [Wash & Rinse], w/Pre-Wash	96"	7200	10,800
F/XF -PLL-104	Two [Wash & Rinse], w/Pre-Wash	104"	9066	13,900
F/XF -PMM-124	Two [Wash & Rinse], w/Pre-Wash	124"	9066	13,900
F/XF-LLL-120	Three Tanks: Pre-Wash, Wash & Rinse	120"	9066	13,900
F/XF-LMM-140	Three Tanks: Pre-Wash, Wash & Rinse	140"	9066	13,900
F/XF-MMM-150	Three Tanks: Pre-Wash, Wash & Rinse	150"	9066	13,900

* Without Load or Unload Sections

Pot Utensil Washer

Need a heavy-duty solution for those tough-to-clean stock and sauce pots, baking or roasting pans and all those kitchen utensils that need to be cleaned and sanitized? Available with your choice of general purpose and specialty racks, Blakeslee Pot and Utensil Washers can handle the job in a single pass, without presoaking or manual scrubbing.

Blakeslee means Durability

Blakeslee Pot Washers are designed and manufactured to the highest performance and reliability standards, with the best materials available, by skilled craftsmen proud of our heritage of innovation and quality!

Only Blakeslee Pot & Utensil Washers feature:

- A heavy-duty stainless steel welded frame that provides tank stability and extra strength.
- Four heavy duty scrap screens on FL121 & PT151 & eight on PT-301.
- We keep it simple with an easy-to-remove manual drain valve.

Blakeslee means Efficiency

Blakeslee Pot & Utensil Washers are designed to be energy and water efficient.

- When steam is available, steam injection or steam coil heated tanks can be specified to reduce water-heating costs.

Blakeslee means Performance

Blakeslee Pot & Utensil Washers outperform competitive models, with:

- A powerful 7.5 horsepower [single rack] or 10 horsepower [double rack] pump provides high-pressure wash and rinse of greasy, baked-on soils.
- Separate, precision-engineered wash and rinse spray arms that ensure thorough cleaning & sanitation.
- Cable assisted door makes loading and unloading fast and easy.

Blakeslee means Ease of Use

Safety and better working conditions are key to employee efficiency and reducing staff turnover. Blakeslee Pot & Utensil Washers are easier to load, unload, clean and maintain with:

- Counterweight balanced lift-up door is easy to open and close.
- Lower wash and rinse spray arms and upper wash arms are easy to remove for cleaning.
- A safety cut-off switch stops the wash or rinse cycle when the door is opened.
- Controls are front mounted.
- Guages are mounted at eye level on PT151 & PT-301.

Blakeslee means Design Flexibility

Blakeslee Door-Type Pot Washers are compact and designed to fit the space and layout constraints of any dishroom or work area.

- Choice of front loading or pass-through models.
- Choice of single or double rack models [pass through only].
- Available in 208, 240 or 440/480 3-phase models.

Available OPTIONS include:

- Built in electric or steam heated Water Booster Heater
- Built-in Vent Fan
- Hold-Down Grids for small utensils.
- Racks for sheet pans, utensils, cake pans and general use, plus custom racks.

Blakeslee Pot & Utensil Washer Model & Rack Cleaning Guide

Our flexible modular design can be customized to fit the space, layout and structural constraints of any dishroom.

Model Number	Pot Washer Type	Motor	Racks* per Hour
FL-121	Front Load—Single Rack	7.5 HP	26/hr
PT-151	Pass Thru—Single Rack	7.5 HP	26/hr
PT-301	Pass Thru—Double Rack	10 HP	52/hr

Spiral Mixer

Blakeslee's heavy duty spiral mixers are powerful, durable, and capable of perfectly mixing quantities both small and large. A workhorse of a machine, a Blakeslee spiral mixer is synonymous with durability and performance.

■ **3 Modes of Operation**
Manual
Semi-Automatic
Automatic

■ **Reversible Motion for Easy Unloading**

■ **Flour Capacity**
BSM-110 : 55 lbs/30kg
BSM-132 : 85 lbs/40.5kg
BSM-176 : 110 lbs/50 kg

■ **Dough Capacity**
BSM-110 : 110 lbs/50 kg
BSM-132 : 132 lbs/60 kg
BSM-176 : 176 lbs/80 kg

■ **Power**
BSM-110 : 1.5kw - 1st speed, 3.0kw - 2nd speed, 0.55kw - bowl motor
BSM-132 : 2.0kw - 1st speed, 3.7kw - 2nd speed, 0.55kw - bowl motor
BSM-176 : 2.6kw - 1st speed, 5.75kw - 2nd speed, 0.55kw - bowl motor

■ **Dimensions: width x length x height**
BSM-110 : 37"/ 945 x 25"/ 620 X 50"/1270 mm
BSM-132 : 50/1210 x 30"/ 740 X 56"/ 1430 mm
BSM-176 : 50"/1210 x 30"/740 X 56"/1430 mm

■ **Weight**
BSM-110 : 628 lbs / 285 kg
BSM-132 : 948 lbs / 430 kg
BSM-176 : 1014 lbs / 460 kg

Model Number	Description	Capacity
BSM-110	Spiral Mixer	110 lbs/50 kg
BSM-132	Spiral Mixer	132 lbs/60 kg
BSM-176	Spiral Mixer	176 lbs/80 kg

BLAKESLEE

A Division Of The Legacy Companies

Planetary Mixers

20-Quart (Bench, Floor & Cart-Mounted) Mixers
30-Quart Floor Mixers 40 Quart Floor Mixers
60-Quart Floor Mixers 80 Quart Floor Mixers

- Hinged, lift-up wire form bowl guard for operator safety
- Handy table-top-mounted mixer posts keep attachments handy

Model U-20 Mobile 20-Quart Cart-Mounted Mixer Shown

- Solid stainless steel bowl guard hinges open to remove mixer attachments
- 20 & 30 Quart Models come standard with Bowl, Batter Beater and Whip

Model F-30 30-Quart Floor Mixer Shown

Blakeslee planetary mixers are legendary for their simplicity, durability, long life and superior mixing performance. They are designed to be safe, easy to use and capable of a broad range of bakery and food mixing applications, and even more, when equipped with any of the available attach-ments and mixer options. Put a Blakeslee mixer to work in YOUR kitchen!

Blakeslee's Legendary Durability

Each Blakeslee mixer is hand crafted, assembled, painted or polished and tested to ensure out-of-the-box performance and a lifetime of hard work.

- Automotive-type wide-face gear drive ensures long life
- Heavy-duty ball bearings and clutch for years of trouble-free operation
- Transmission and all gears are life-time protected with synthetic lubricant
- Powerful ventilated induction motor mounted in drip-proof housing
- Heavy duty stainless steel mixing bowl resists hard use and abuse
- ON-OFF buttons are NEMA 4 rated

Blakeslee Mixer Performance…

Blakeslee planetary mixing action assures faster, more uniform mixing and blending.

- Two-, three- or four-speed transmission, depending on model and mixing applications
- Mixer RPM speeds are preset for optimum mixing action and product results
- Front mounted power takeoff is easy to use and provides additional food prep versatility
- Electromechanical interlock prevents shifting gears/speed while mixer is operating

Blakeslee Mixers Are Easy To Use

Easy to use and easy to clean, Blakeslee mixers are easy to LOVE!

- Start-Stop buttons, timer & transmission shift lever standard
- Adjustable 15-minute timer automatically shuts off the mixer
- Mixing bowl is raised by spring assisted handle [20 & 30 Quart] or a smooth action crank, on the 40-80 models.
- Mixing bowl automatically locks in the UP or DOWN position

Planetary Mixers

Durability - Efficiency - Performance - Ease Of Use - Flexibility

COMMERCIAL DISHWASHING & KITCHEN EQUIPMENT... SINCE 1880.

■ Hardened automotive-type wide-face gears, heavy-duty bearings & clutch, protected by lifetime synthetic lubricant

■ Universal power takeoff on all models can operate slicers, grinders & shredders

■ 4-speed or 2-speed (Pizza Dough) transmission shift handle with neutral

■ 40-80 Quart Models have a simple hand crank to raise and lower the mixing bowl

■ Simple ON-OFF buttons, 15-minute adjustable timer & speed shift controls

Model U-20 Mobile 20-Quart Cart-Mounted Mixer Shown

Every Blakeslee Mixer comes with a No. 12 PTO that can power accessories like the 9" vegetable slicer shown."

■ Solid stainless steel bowl guard hinges open and doubles as a splash guard

■ Most 40-80 Quart Models come standard with Bowl, Beater, Whip and Dough Hook

■ 20 & 30 Quart Models have spring-assisted handle to raise and lower the mixing bowl

- Hard enamel painted and polished aluminum finishes are easy to clean
- Solid stainless steel bowl safety guards double as splash shields
- 20 quart cart-mounted model lets you take mixer where it is needed

Blakeslee Mixers Are Safe To Use

Employee safety is a top priority and Blakeslee mixers are provided with:

- Solid, full parameter bowl guards that are standard on all models
- Motor can not be started when speed selector is in neutral
- Safety interlock stops mixer if the speed selector lever is moved

Blakeslee = More Mixer Choices.
Get the mixer that is perfect for your applications, with choice of:

- Size: 20, 30, 40, 60, or 80 quart mixers;
- Configuration: Bench Mounted, Floor or Mobile Cart Mounted [20 Quart Models];
- Transmission Speeds: 2, 3 or 4-speed, depending on size and model;
- Finish: Painted, Polished Aluminum or Stainless Steel [Depending on size]
- Motor Horsepower: on 60 & 80 Quart Models (See Performance Guide)
- Pizza Dough Models: 60 & 80 Quart Models (See Performance Guide)
- Attachments: Vegetable slicers, meat choppers, cheese shredders (See Accessory Ordering Guide)

Power Take-Off Driven Accessories Expand Blakeslee Mixer Capabilities

Every Blakeslee Planetary Mixer comes standard with a front mounted No. 12 power take-off (PTO) that can be used with an auxiliary:

- 9" Vegetable Slicer with hopper front
- 9" Cheese Shredder Attachment
- Food & Meat Grinder/Chopper
- Choice of grater, shredder & chopper plates

FOR DURABILITY AMERICAN MADE FOR PERFORMANCE

A Division Of The Legacy Companies

Planetary Mixer

20-Quart Mixer

- BVM 20 - 20 Quart Mixer

12 PTO Hub
Voltage: 120/60/1
Also Available in 220-240 V
Rated Power: 1 1/2 HP
Bowl Capacity: 20 QT
Speed: 108/195/355 R/MIN
Weight: 227 LB/103 KG
Dimensions:
23.6" W x 27.5" D x 30.7" H
599mm W x 699mm D x 780mm H

Blakeslee mixers are designed for heavy duty operation. The air cooled motor drives the sealed all gear, self lubricating transmission assuring a smooth running planetary system.

Application

- Ideal for use in any foodservice facility requiring medium to heavy duty mixing.
- Perfect for restaurants, bakeries, supermarkets, schools, universities, and more!
- Tough enough to handle bread, pastry, & pizza dough, batters, toppings, and other food mixtures.

Features

- Three speed gear driven direct drive transmission.
- Manufactured with a heavy duty, all cast frame construction.
- Comes complete with beater, dough hook, whip, and stainless steel bowl.
- Standard safety features include interlocking bowl guard, bowl lift, and motor overload protection.

Model Number	Model Description:	Capacity
BVM20	Planetary Mixer	20Qt.

Mixer Models & Performance Guide:

Model Number	Description /Type	Bowl Capacity	Transmission	Motor Horsepower
B-20-CA/D	20 Quart - Bench Mounted	12 & 20*	3-speed	1/2 HP
F-20-CA/D	20 Quart – Floor Model	12 & 20*	3-speed	1/2 HP
U-20-CA/D	20 Quart – Cart Mounted	12 & 20*	3-speed	1/2 HP
F-30-CA/D	30 Quart – Floor Model	20 & 30*	3-speed	3/4 HP
DD-40 (D)	40 Quart – Floor Model	20, 30 & 40*	2 or 4-speed	1-1/2 HP
DD-60 (D)	60 Quart – Floor Model	30, 40 & 60*	4-speed	2 HP
DD-60-PM [Pizza]	60 Quart – Floor Model	30, 40 & 60*	2-speed	3 HP
DD-60-XT-300 (D)	60 Quart – Floor Model	30, 40 & 60*	4-speed	3 HP
DD-80 (D)	80 Quart – Floor Model	30, 40, 60 & 80*	4-speed	2 HP
DD-80-PM [Pizza]	80 Quart – Floor Model	30, 40, 60 & 80*	2-speed	3 HP
DD-80-XT-500 (D)	80 Quart – Floor Model	30, 40, 60 & 80*	4-speed	5 HP

Model Suffix: CA = Painted Cast Aluminum; D = Deluxe Polished Aluminum (20-30 quart) or Deluxe Polished Stainless Steel (40-80 quart)
*** Standard Bowl shipped with unit.**

Accessories Make Blakeslee Mixers Even More Versatile & Easy To Use!

Accessory/Model	20 Quart	30 Quart	40 Quart	60 Quart	80 Quart
Smaller Bowls	12 Qt.	20 Quart	20 & 30 Quart	30 & 40 Quart	30, 40 & 60 Qt.
Smaller Bowl Adapter?	Not Req.	Not Req.	Not Req.	Required	Required
Batter Beater	Std	Std	Std	Std	Std
Stainless Batter Beater	Option	Option	Option	Option	Option
Wire Whip	Std	Std	Std	Std [Except PM]	Std [Except PM]
Dough Hook (H)	Option	Option	Std	Option	Option
Spiral Dough Hook	NA	NA	NA	Std	Std
Sweet Dough Beater	Option	Option	Option	Option	Option
Pastry Knife	Option	Option	NA	NA	NA
Stainless Pastry Knife	Option	Option	Option	Option	Option
Stainless Wing Whip	Option	Option	Option	Option	Option
Bowl Truck	NA	Option	Option	Option	Option
Bowl Extension Ring	Option	Option	Option	Option	Option
Power Bowl Lift	NA	NA	NA	Option	Option
Stainless Splash Cover	Option	Option	Option	Option	Option
Strainer & Colander	Option	Option	NA	NA	NA
Bowl Scraper	Option	Option	Option	Option	Option

*** Contact Factory for additional options and custom order models.**

Potato & Vegetable Peeler

Blakeslee potato and vegetable peelers can make short work of peeling hundreds, even tons of potatoes and other root vegetables. Get perfectly peeled and washed potatoes or root vegetables in just 1-3 minutes.

Blakeslee Means Durability

- All corrosion-resistant stainless steel, aluminum and polystyrene construction.
- A deluxe, heavy-duty stainless steel peel strainer basket is standard.
- Cast aluminum long life abrasive peeling disk is standard.
- Motor and drive are sealed off from wet zones.
- Heavy cast aluminum discharge door.

Blakeslee Means Performance

- From 15 to 60 pound batch capacity [See Model Guide].
- Only 1-3 minutes processing time per batch.
- Trough in discharge chute returns water to peeler.

Blakeslee Means Flexibility

- Stainless steel adjustable legs on all XC-Models.

Blakeslee Means Safety & Ease of Use

- Discharge chute door can be positioned to empty directly into a sink and is self-closing when released.
- A splash-proof 5-minute timer you can set and walk away; or set on HOLD for continuous operation..
- Light weight polystyrene top is removable and easy to clean.
- Peeling chamber is adjustable to ensure peel strainer basket and product discharge chute are positioned for easy access.

Blakeslee Means More Choices

- Your choice of table top or floor models.
- Your choice of three sizes/capacities.
- Available for 115-volt or 208/240-volt, 1-phase operation or 3-phase, without timer.
- S-15-T Bench Model comes with 6' power cord and plug.

Model	Peeler Type	Capacity	Motor
S-15-T	Bench Type	15-20 lbs.	1/3 HP
XC-15-T	Floor Type	15-20 lbs.	1/3 HP
XC-30-T	Floor Type	30-33 lbs.	3/4 HP
XC-60-T	Floor Type	50-60 lbs.	1 HP

BLAKESLEE

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Value Slicers

The Ultimate Slicing Machines!

■ **BVS9 - 9" Slicer**
Cut Capacity: 7.5" x 5"
191mm x 127mm
Cut Thickness: 9/16"/143mm
Blade Diameter: 9"/229mm
Voltage: 120/60/1
Also Available in 220-240 V
Power: 1/5 hp
Dimensions:
16" W x 18" D x 15" H
406 mm W x 457mm D x 381mm H

■ **BVS10 - 10" Slicer**
Cut Capacity: 8" x 6.5"
203mm x 165mm Cut Thickness: 9/16"/143mm
Blade Diameter: 10"/254mm
Voltage: 120/60/1
Also Available in 220-240 V
Power: 1/4 hp
Dimensions:
17" W x 21" D x 15" H
432mm W x 533mm D x 381mm H

■ **BVS12 - 12" Slicer**
Cut Capacity: 9" x 7"
229mm x 178mm
Cut Thickness: 9/16"/14.3mm
Blade Diameter: 12"/305mm
Voltage: 120/60/1
Also Available in 220-240 V
Power: 1/3 hp
Dimensions:
20" W x 22" D x 18" H
508mm W x 559mm D x 457mm H

Blakeslee offers its line of Value Slicers complete with standard safety and performance features not found among the competition. There is no denying that these slicers represent the best value in the market today.

Application

- Ideal for coffee shops, small restaurants, sandwich shops, catering, and more!
- Suited to handle slicing on a continuous use basis for a variety of vegetables and processed meats and cheeses.
- Not designed for slicing raw or frozen products.

Features

- Cast aluminum, anodized surface finish is stain resistant.
- Includes a high carbon, chrome plated knife with sharpener.
- Mounted full knife rim guard, regulator plate lock, and knife cover interlock for safe operation and cleaning.
- Efficient and powerful "high torque" knife drive system ensures consistent power transfer for smooth operation.

Model Number	Description	Cut Capacity
BSE109	9" Value Slicer	7.5" x 5"
BSE110	10" Value Slicer	8" x 6.5"
BSE112	11" Value Slicer	9" x 7"

Premium Slicers

COMMERCIAL DISHWASHING & KITCHEN EQUIPMENT... SINCE 1880.

The Ultimate Slicing Machines!

■ **BPS10 - 10" Premium Slicer**
Cut Capacity: 6 7/8"/175mm Dia
Cut Thickness: 1 1/8"/30mm
Blade Diameter: 10"/254mm
Voltage: 120/60/1
Also Available in 220-240 V
Power: 1/4 hp
Dimensions:
19.5" W x 26" D x 19.5" H
495mm W x 660mm D x 495mm H

■ **BPS12 - 12" Premium Slicer**
Cut Capacity: 7 7/8"/200mm Dia
Cut Thickness: 1 1/8"/30mm
Blade Diameter: 12"/305mm
Voltage: 120/60/1
Also Available in 220-240 V
Power: 1/3 hp
Dimensions:
19.5" W x 25" D x 19.5" H
495mm W x 640mm D x 495mm H

■ **BDS13 - 13" Deluxe Premium Slicer**
Cut Capacity: 9 3/8"/238mm Dia
Cut Thickness: 1 1/8"/30mm
Blade Diameter: 13"/305mm
Voltage: 120/60/1
Also Available in 220-240 V
Power: 1/3 hp
Dimensions:
26" W x 28" D x 24" H
665mm W x 710mm D x 615mm H

Blakeslee is proud to offer its line of high quality, heavy duty slicers with unparalleled performance at a value that cannot be beat.

Application
• Designed for heavier duty continuous use in restaurants, sandwich shops, delis, markets, and more!

• Capable of a variety of cuts, from thin slices of shaved meats and cheeses to thicker slices of vegetables, all with extreme accuracy.

• Not designed for slicing frozen meats.

Features
• A polished and anodized stain resistant cast aluminum body with all round edges.

• Includes a fully enclosed top mounted knife sharpener assembly.

• Includes a complete knife rim guard for safe operation and cleaning.

• Comes standard with food tray, thickness control, gauge plate, and knife cover interlock.

• Optimal performance achieved with an enclosed and sealed high torque belt and pulley drive system.

• Optional blade removal tool sold separately.

Model Number	Description	Cut Capacity
BPS10	10" Premium Slicer	6 7/8"
BPS12	12" Premium Slicer	7 7/8"
BDS13	13" Premium Slicer	9 3/8"

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Food Processor

The Ultimate Processing Machines!

■ **BSC 500- Vegetable Cutter**
Voltage: 120/60/1
Also Available in 220-240 V
Weight: 50 LB/23 KG
Dimensions:
9" W x 22" D x 20" H
230mm W x 570mm D x 510mm H

Application

- Perfect for use in small to medium sized restaurants, schools, pizza shops, salad bars, supermarkets, sandwich shops, and more!
- Used for the preparation of fruits, vegetables, and cheeses.
- A volume production of up to 500 lbs. per hour can be achieved, depending upon the product.

Features

- Cast aluminum polished body complete with a lid and 2 food chutes, one large semi-circle chute, and one smaller round chute.
- The food pusher and lid are electrically interlocked to prevent operation if opened.
- A selection of 22 blades is available to produce sliced, diced, julienne, shredded, and French fry style cuts.
- All knives are stainless steel and completely replaceable.

Model Number	Description	Weight
BVC500	Vegetable Cutter	50LB / 23KG

Meat Grinder

The Ultimate Mincing Machines!

■ **BMM 212 - Meat Grinder**
Voltage: 120/60/1
Also Available in 220-240 V
Weight: 52 LB/24 KG
Watts: 850
Power: 1.1 hp
Hub #12 head
Dimensions:
18 1/2" W x 8 3/4" D x 14 3/4" H
470mm W x 222mm D x 375mm H

■ **BMM 422 - Meat Grinder**
Voltage: 120/60/1
Also Available in 220-240 V
Weight: 55 LB/25 KG
Watts: 1100
Power: 1.5 hp
Hub #22 head
Dimensions:
18 1/2" W x 8 3/4" D x 15 3/4" H
470mm W x 222mm D x 400mm H

Both units come equiped with 5mm and 8mm extrusion discs

Application
- Ideal for use in butcher shops, supermarkets, delis, pizza shops, and more!
- Suited for continuous operation.

Features
- Design is attractive with a smooth finish that is easy to clean.
- Cast and polished aluminum body featuring a stainless steel grind head and food tray.
- Energy efficient motor and precision gear drive.
- Compact design with all rounded corners.
- Includes both a forward and reverse switch.
- Supplied with two extruder discs and a food pusher.

Model Number	Description	Weight
BMM212	Meat Grinder	52LB / 24KG
BMM422	Meat Grinder	55LB / 25KG

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Bowl Cutter

The Ultimate Cutting Machines!

■ **BBC14 - 14" Bowl Cutter**
Voltage: 220-240 V
Weight: 84 LB/38 KG

Dimensions:
27" W x 18" D x 16" H
686mm W x 445mm D x 403mm H

■ **BBC18 - 18" Bowl Cutter**
12 PTO
Voltage: 220-240 V
Weight: 143 LB/65 KG

Dimensions:
33" W x 22" D x 18" H
825mm W x 550mm D x 450mm H

*** Bowl cutters available internationally only.**

Application

• Ideal for use in butcher shops, food markets, restaurants, pizza shops, bakeries, salad bars and more!

• Suitable for use in all food preparation applications for size reduction of meats, vegetables, cheeses, fruits, and mixing dough.

• Produces coarse, medium, or fine cutting and blending of food products with ease, the more the product passes through the knives, the finer the cut.

Features

• Polished and anodized cast aluminum provides stain resistance. Bowls are 304 stainless steel construction.

• Includes safety interlocks for bowl and cover interlock.

• Push-Pull on/off switch.

• Stainless steel knives operate at 3500 cuts per minute.

• Fan cooled motors with poly-V belt auto tensioning and a worm gear reduction unit.

• Forward and reverse switch.

Model Number	Description	Weight
BBC14	14" Bowl Cutter	154LB / 70KG
BBC18	18" Bowl Cutter	185LB / 84KG

Salad Spinner

Blakeslee's Salad Spinner is just the thing to turn lettuce into lunch. Its 5 gallon capacity accommodates approximately 5-6 heads of lettuce while its construction guarantees easy use and quick results. Heavy duty FDA approved plastic and a patented "braking system" makes the unit safe, sanitary, and productive. Best of all it is ready to use out of the box!

Features

- Large 5 gallon (19 liter) capacity accommodates 5-6 heads of lettuce
- Crank shaft made of rust resistant commercial grade aluminum
- Comfortable finger grip handle maximizes productivity and minimizes operator fatigue
- Clockwise and counter-clockwise rotation
- Patented "Braking System" protects and extends the life of the gears
- Sealed gearbox provides a sanitary environment
- Convenient side handles allow for quick transport
- Heavy Duty, FDA approved plastic provides a durable, reliable and safe product
- No Assembly Required
- 2-Year Warranty
- 20" Dia. x 24" H 508mm Dia. x 610mm H
- 15 lb (6.8 kg)

Model Number	Description	Weight
BSP05	Salad Spinner	15LB / 6.8KG

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SilverSaver™ Burnishers

The Ultimate In Flatware Restoration!

Don't buy new...restore your old flatware for just pennies. Blakeslee SilverSaver™ Burnishers can revitalize and restore your old stainless steel flatware, hollow ware or silverware to a brighter, polished luster. Blakeslee Burnishers are simple to use, quiet to operate and built to last.

Blakeslee Means Durability

- Skirt and covers are corrosion proof high strength ABS plastic or durable stainless steel, on the BB-1224 Model.
- The polishing tub is 11-gauge steel, with a polyurethane lining.
- Polishing compound tank is molded plastic.

Blakeslee Means Performance

- Typical burnishing cycle is less than 10 minutes.
- Our lightweight porcelain-ceramic burnishing media won't rust, damage hollow ware or mar fine silver.
- Our ceramic media and burnisher design makes them quieter to operate [less than 85 decibels].

Blakeslee Means Easy to Use

- Open top design for fast and easy loading.
- Our ceramic media is 1/3 the weight of steel balls.
- BB-914 and BB-2016 Models have 3" heavy-duty swivel casters, for easy movement and storage when not in use.

Blakeslee Means More Choices

- Your choice on capacity with three open top, easy-loading models.
- Your choice of mobile or stationary designs.
- Your choice of ABS plastic or stainless steel exterior skirting.
- All models operate on 110-Volt power and come with a 6-foot power cord and plug.
- All models come with ceramic burnishing media and one month's supply of polishing compound.

Blakeslee Burnisher Model & Capacity Guide

Model Number	Flatware Capacity	Motor	Compound Tank
BB-914	1-gross/12 Dozen	3/4 HP	1 Gallon
BB-2016	4-gross/48 Dozen	1 HP	2 Gallons
BB-1224	4-gross/48 Dozen	1-1/2 HP	2 Gallons

Blakeslee SilverSaver™ Burnishing Supplies

Description	Quantity / Size	Part Number
Porcelain-Ceramic Burnishing Media	8 each x 5-pound boxes	18021
Porcelain-Ceramic Burnishing Media	1 each x 40-pound box	18026
Polishing Compound	4 each x 1-gallon bottles*	18020

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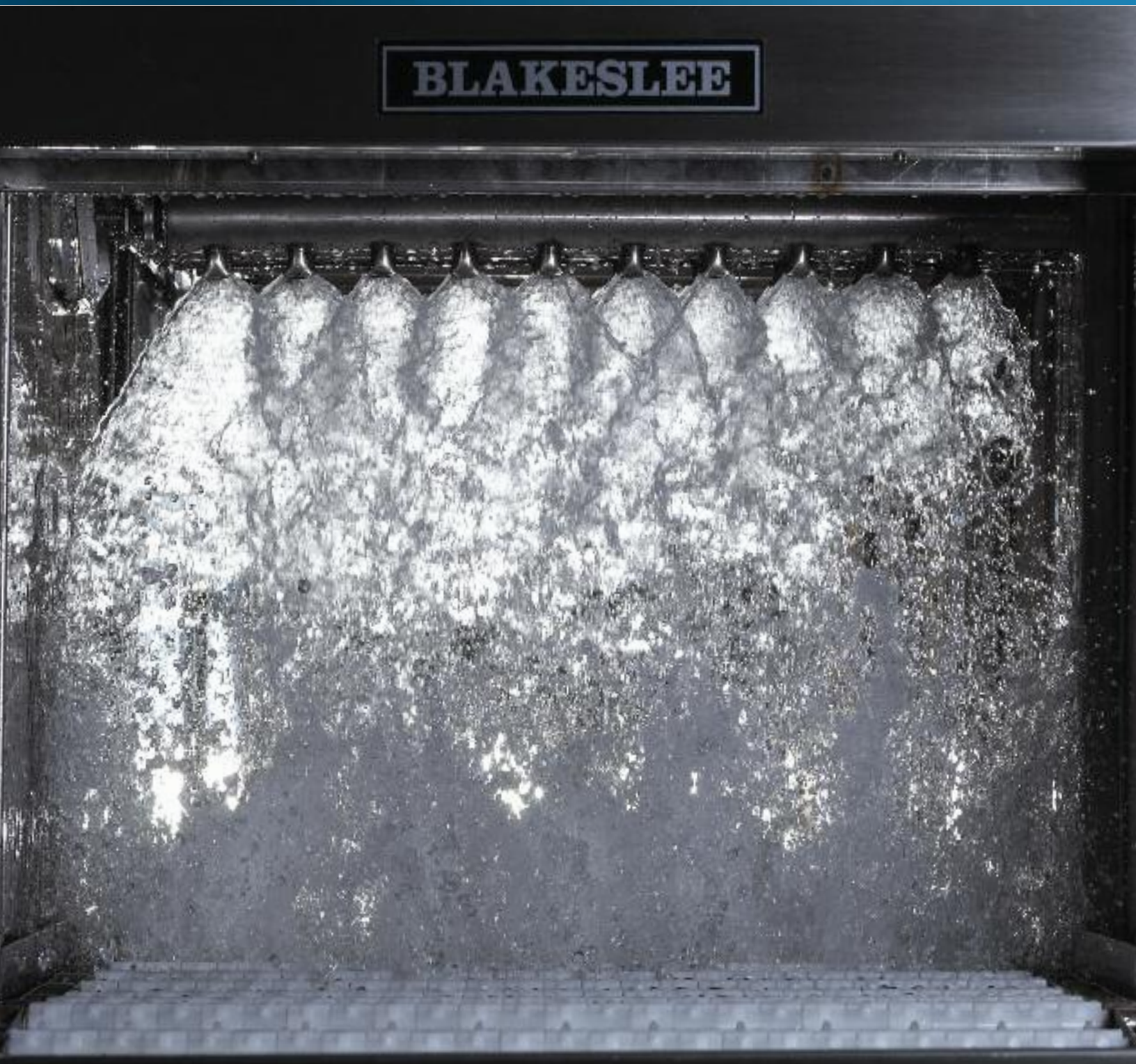

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